AMENDMENTS TO THE CLAIMS:

(1) Please cancel claims 1-13 without prejudice or disclaimer of the subject matter thereof.

(2) Please add new claims 14-33.

Claims 1-13 (Canceled).

Claim 14 (New): A process for producing a fish meat product from ground fish with an increased degree of binding and consistency-forming properties, said process comprising the steps of:

grinding said fish meat;

matting said fish meat;

adding trehalose;

adding at least one salt of an organic acid; and

freezing said fish meat end product.

Claim 15 (New): The process according to claim 14, characterized in that said salt of the organic acid is added in an amount of 0.1 – 6% (w/w) with respect to the weight of said end product.

Claim 16 (New): The process according to claim 15, characterized in that said trehalose is present in an amount of 1.0 – 12.0% (w/w) with respect to the weight of said end product.

Claim 17 (New): The process according to claim 16, characterized in that said salt of said organic acid is selected from the group consisting of a sodium-salt, potassium-salt, and calcium-salt, said salt has a maximum carbon chain length of 10 carbon atoms, wherein said organic acid may be straight or branched and may be single or multivalent, said organic acid is selected form the group consisting of lactic cid, citric acid, malic acid, acetic acid, and fumaric acid.

Claim 18 (New): The process according to claim 17 further comprising the step of adding polyphosphates to said fish meat, said polyphosphates is selected from the group consisting of di-polyphosphates and tri-polyphosphates.

Claim 19 (New): The process according to claim 18 further comprising the step of adding prior to said freezing of said ground fish meat a further amount of liquid in the

form of a water-based fluid, in an amount of up to 200% by volume of the originally added amount of fluid.

Claim 20 (New): The process according to claim 19 further comprising the step of adding chloride to said end product, where said chloride is selected from the group consisting of sodium chloride, potassium chloride, and calcium chloride.

Claim 21 (New): The process according to claim 20 further comprising the step of adding starch to said end product, where said starch is selected from the group consisting of potato, maize, tapioca, waxymaize, and modified starches.

Claim 22 (New): The process according to claim 21 further comprising the step of adding at least one hydrocolloid to said end product, wherein said hydrocolloid is selected from the group consisting of guar gum, alginate, St. John's bread core flour, kojak flour, and xanthane.

Claim 23 (New): The process according to claim 22 further comprising the step of adding at least one vegetable fibre to said end product, wherein in said vegetable fibre is selected from the group consisting of wheat, oat, bamboo, cotton, leave trees, and vegetable raw materials.

Claim 24 (New): The process according to claim 23 further comprising the step of adding at least one vegetable protein to said end product.

Claim 25 (New): The process according to claim 24 further comprising the step of adding at least one animal protein to said end product.

Claim 26 (New): The process according to claim 25, wherein said fish meat is selected from the group consisting of cod, haddock, coalfish, white salmon (silver smelt, Argentina sillus), blue whiting (Micromesistus poutassou), hake, Pacific whiting, red fish, trout, hoki, Pollack, and Atlantic Pollack.

Claim 27 (New): A fish meat product with improved binding and consistency forming properties wherein the fish meat is subjected to a freezing and re-thawing process, said fish meat product comprising ground fish meat, trehalose, and an organic salt as a cryostabilizing substance

Claim 28 (New): The fish meat product according to claim 27, wherein said fish meat is selected from the group consisting of cod, haddock, coalfish, white salmon

(silver smelt, Argentina sillus), and blue whiting (Micromesistus poutassou), hake, Pacific whiting, red fish, trout, hoki, Pollack, and Atlantic Pollack.

Claim 29 (New): The fish meat product according to claim 28, wherein said organic salt is in the amount of 0.1 – 6% (w/w) with respect to the weight of said fish meat product.

Claim 30 (New): The fish meat product according to claim 28, wherein said trehalose is in the amount of 1.0 – 12.0% (w/w) with respect to the weight of said fish meat product.

Claim 31 (New): The fish meat product according to claim 30, characterized in that said salt is of an organic acid and selected from the group consisting of a sodium-salt, potassium-salt, and calcium-salt, said salt has a maximum carbon chain length of 10 carbon atoms, wherein said organic acid may be straight or branched and may be single or multivalent, said organic acid is selected form the group consisting of lactic cid, citric acid, malic acid, acetic acid, and fumaric acid.

Claim 32 (New): The fish meat product according to claim 27 further comprising polyphosphate, a water-based fluid, chloride, starch, hydrocolloid, vegetable fibre, vegetable protein, and animal protein.

Claim 33 (New): A frozen fish meat product comprising:

ground fish meat;

trehalose in the amount of 1.0 – 12.0% (w/w) with respect to the weight of said fish meat;

an organic salt as a cryostabilizing substance, said organic salt is of an organic acid and selected from the group consisting of a sodium-salt, potassium-salt, and calcium-salt, said salt has a maximum carbon chain length of 10 carbon atoms, wherein said organic acid may be straight or branched and may be single or multivalent, said organic acid is selected form the group consisting of lactic cid, citric acid, malic acid, acetic acid, and fumaric acid, wherein said organic salt is in the amount of 0.1 – 6% (w/w) with respect to the weight of said fish meat;

polyphosphate selected from the group consisting of di-polyphosphates and tri-polyphosphates;

a water-based fluid, in an amount of up to 200% by volume of the originally added amount of fluid;

chloride selected from the group consisting of sodium chloride, potassium chloride, and calcium chloride;

starch selected from the group consisting of potato, maize, tapioca, waxymaize, and modified starches;

at least one hydrocolloid selected from the group consisting of guar gum, alginate, St. John's bread core flour, kojak flour, and xanthane;

at least one vegetable fibre selected from the group consisting of wheat, oat, bamboo, cotton, leave trees, and vegetable raw materials;

at least one vegetable protein; and

at least one animal protein.